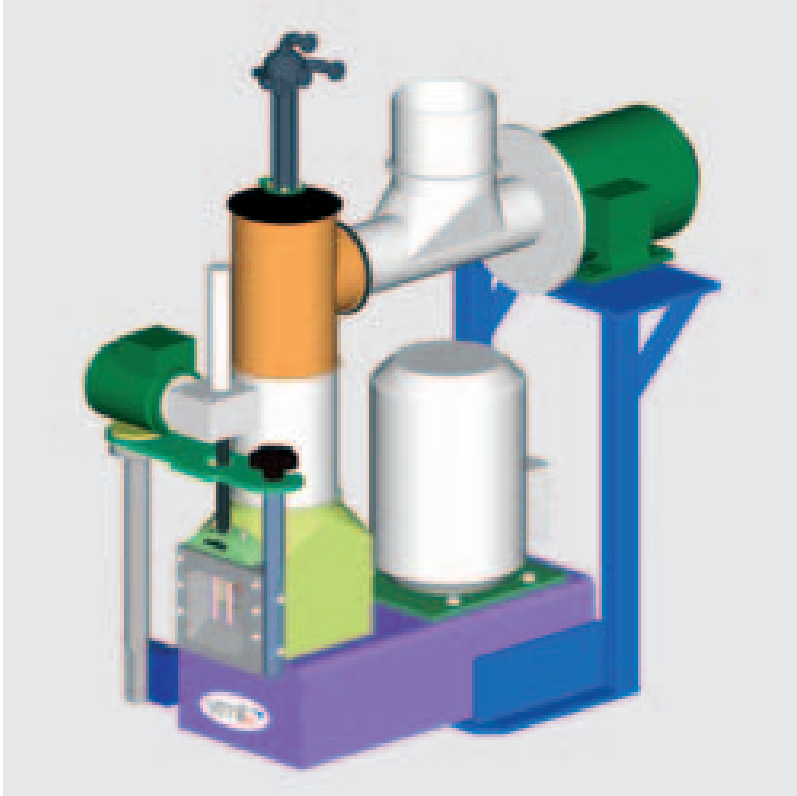




Before the real work starts

VMI, THE INTERNATIONALLY KNOWN MANUFACTURER OF MIXERS FROM MONTAIGU, FRANCE, WILL PRESENT A NEW PREMIXER AT IBA IN MUNICH



VMI – Montaigu Cedex

With 250 employees, the company located in the North-West of France produces about 4,000 machines and pieces of equipment each year. These range from small stand-alone mixers to carousel and linear systems and continuous mixers. More than 50% of the production is for customers from the industry, the rest goes to craft bakers and to companies building specialized mixers.

www.vmi.fr +++

French mixer manufacturer VMI can be proud of its success rates. More than 200 horizontal mixers have already been installed; the horizontal vacuum mixer Verymix III has become very popular mainly in the production of toastbread; the first six line systems were erected in Eastern-Europe and four more are standing in Germany. Even the latest development, a special mixer for frozen baked goods called Frostmix, introduced at Europain last year, in which spiral and vessel, equipped with a cooling jacket, are turning, has been sold several times over.

At iba, VMI will – amongst others – present a new premixer which is used upstream of the continuous dough make-up equipment. This mixer will have the task of developing the gluten network at a very early stage so that more water will be bound without making the dough too sticky after prolonged benching. Target group for this new mixer are the international producers of bread, small bakery items, ciabatta and crescent rolls. Next to the control, the main parts of this mixer are two newly developed tools that are arranged asymmetrically, move horizontally in a specially shaped vat and are able to reproduce the spiral effect, according to Jerome Villard, Directeur Commercial Industrie. The shape of the tools is still a secret to be unveiled by VMI at iba. The hourly capacity of the premixer is about 8 t/h.

IBA 2006: Hall B4 – Stand 326/431 +++

Getting ready for iba?

Make sure your foreign language marketing information is as good as your products. Rely on a professional translator with 20+ years experience and a background in food technology.

Contact me today for a translation into German or English!

For more information, please visit www.c-sprinz.de

For translations into other languages, please visit www.food-translator.com

Dipl.-Ing.

Christiane Sprinz

Phone: +49 4131 187067

Fax: +49 4131 187814

E-Mail: cs@c-sprinz.de



What is the secret?

Sveba-Dahlen's wide product range comprises ovens and retarder-provers for both large and small bakeries. Our reliable and user-friendly products give you the best conditions for an efficient, faster and more even bake.



We mix the latest technology with baking traditions in a unique combination. Programmable panels and patented rotation systems are only a few of the technical innovations that make Sveba-Dahlen to a world leading company in baking technology.

Quality is no secret



Sveba-Dahlén AB, 518 32 Fristad
 phone: +46 33 15 15 00, fax: +46 33 15 15 99
www.sveba-dahlen.se